



Traditional baguette



The baguettes are finally home! Become a real baker and impress your family and friends by preparing real traditional baguettes.

Preparation time:

2H20

Cooking time:

The time varies depending on the type of machine and program selected. Thank you for referring to the manual for your machine.

Rating:

★★★★☆ (2 votes, average: 4.00 out of 5)

Preparation



BY HAND

Preparation:

- 1 - Pour water and salt into a vessel.
- 2 - Add the flour and yeast.
- 3 - Place the dough in the machine and select the program 9.
- 4 - Press the "on/off".
- 5 - At the beep, open the machine and remove the dough. Divide it into 4 equal parts, which you will shape into baguettes.
- 6 - Place the dough on the baking support "special baguette".
- 7 - Make incisions on the top with a blade. Moisten them with a brush.
- 8 - Place the support into the bread machine and press the button again "on/off" to start cooking (55 minutes).

Ingredients	
Flour (T55):	373 g
Salt:	8 g
Dry Yeast:	5 g
Water:	227 ml